Attachment F REVIEW DATE | ESTABLISHMENT NO. AND NAME U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS CITY Toronto Est. 11 Elbee Meat Packers Limited 4/7/2000 COUNTRY FOREIGN PLANT REVIEW FORM Canada **EVALUATION** NAME OF FOREIGN OFFICIAL NAME OF REVIEWER Acceptable/ Re-review Dr. Richard Arsenault X Acceptable Unacceptable Dr. Oto Urban CODES (Give an appropriate code for each review item listed below) O = Does not apply N = Not Reviewed U = Unacceptable M = Marginally Acceptable A = Acceptable 28 **Formulations** Cross contamination prevention 1. CONTAMINATION CONTROL A 56 29 Packaging materials Equipment Sanitizing (a) BASIC ESTABLISHMENT FACILITIES 11 57 30 M Laboratory confirmation Product handling and storage Water potability records 58 A 31 02 Label approvals Product reconditioning Chlorination procedures 59 O 32 N 03 Special label claims **Product transportation** Back siphonage prevention 60 O 04 Inspector monitoring (d) ESTABLISHMENT SANITATION PROGRAM Hand washing facilities 61 O 05 M Effective maintenance program-Processing schedules **Sanitizers** 34 A 62 O 06 Processing equipment Preoperational sanitation Establishments separation 63 O 35 A 07 **M** Processing records Operational sanitation Pest --no evidence 64 O **Empty can inspection** 36 A Waste disposal Pest control program 65 O 09 Filling procedures 2. DISEASE CONTROL Pest control monitoring 37 A **66** 10 Container closure exam Temperature control Animal identification 67 O 38 A 11 Interim container handling Antemortem inspec. procedures Lighting 39 A 68 O 12 A Post-processing handling Antemortem dispositions Operations work space 40<sub>A</sub> 69 O 13 Incubation procedures **Humane Slaughter** Inspector work space 41<u>A</u> 14 A Process. defect actions -- plant Postmortem inspec. procedures Ventilation 42 15 A Processing control -- inspection Facilities approval Postmortem dispositions 43 A 16 O 5. COMPLIANCE/ECON. FRAUD CONTROL Condemned product control **Equipment approval** 44 **Export product identification** Restricted product control (b) CONDITION OF FACILITIES EQUIPMENT 73 A 45 A 17 Returned and rework product Inspector verification Over-product ceilings 18 A **Export certificates** 3. RESIDUE CONTROL Over-product equipment 75 A 46 A 19 Residue program compliance Single standard Product contact equipment 47 A 76 A 20<sub>A</sub> Inspection supervision Other product areas (inside) Sampling procedures 77 48 A 21<sub>A</sub> Residue reporting procedures Control of security items Dry storage areas 78 A 49 22 Shipment security Approval of chemicals, etc. Antemortem facilities 79 50 A 23 Species verification Storage and use of chemicals Welfare facilities 80 A 24 "Equal to" status 4. PROCESSED PRODUCT CONTROL Outside premises 51 A **Imports** Pre-boning trim (c) PRODUCT PROTECTION & HANDLING 52 A 25 Boneless meat reinspection Personal dress and habits 53 26 M Ingredients identification Personal hygiene practices 54 A

Sanitary dressing procedures

Control of restricted ingredients

27 A

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE ESTABLISHMENT NO. AND NAME			CITY Toronto
	4/7/2000	Est. 11 Elbee Meat Packers Limite	1	COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Dr. Richard A			ceptable/ review Unacceptable

- 5 Knives used for operational procedures in the slaughterhouse were contaminated with hoses used for cleaning the floor. This deficiency was corrected immediately by the establishment manager.
- 7 There was an opening to the outside in the hide removal area in the slaughter room. This deficiency was scheduled for later correction.
- 26 An employee's protective clothing was hanging across a ladder in the slaughter room. This was corrected immediately by the company supervisor.
- 28 An establishment employee was observed picking up meat from the floor, not washing his hands, and continuing to work with edible product. This deficiency was corrected immediately by the establishment supervisor.
- 28 The hose used for vacuuming carcasses was contacting carcasses and the floor. This was immediately corrected by the company supervisor.
- 29 An establishment employee was observed to make a cut through skin and muscle in the bleeding area of the slaughter house without sanitizing his knife. This deficiency was immediately corrected by the establishment supervisor.
- 30 Hair and oil were observed on several carcasses in the cooler. Immediate corrective action was taken by the company supervisor.

U.S. DEPARTMENT OF AGRICULTURE	REVI	EW DATE	ESTABLISHMENT NO. AND N.	AME		CITY	
FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	4/1	10/2000 Fet 7 Maria Lasf Maria Laser			د ـ د	Brandon	
FOREIGN PLANT REVIEW FORM	4/1	0/2000	Est. 7 Maple Leaf Meats In	когрога	lied	COUNTRY Canada	
NAME OF REVIEWER Dr. Oto Urban		E OF FORE Richard A	IGN OFFICIAL rsenault		EVALUATION  X Acceptable Re-	eptable/ Unac	ceptable
CODES (Give an appropriate code for each A = Acceptable M = Margin	review ally Ac	item listed ceptable	below) U = Unacceptable	N	= Not Reviewed	O = Does not a	ıpply
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipmo	ent Sanitizing	29 M	Packaging materia	als	56 A
Water potability records	01 A	Product	handling and storage	30 M	Laboratory confirm	mation	57 A
Chlorination procedures	02 <b>A</b>	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation	32 N	Special label clain	ns	59 O
Hand washing facilities	04 <b>A</b>	(d) ES	TABLISHMENT SANITATION PROG	RAM	Inspector monitor	ing	60 O
Sanitizers	05 <b>A</b>	Effectiv	e maintenance program	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipr	nent	62 O
Pestno evidence	07 <b>A</b>	Operation	onal sanitation	35 A	Processing record	s	63 0
Pest control program	08 A	Waste o	lisposal	36 A	Empty can inspec	tion	64 O
Pest control monitoring	09 <b>A</b>		2. DISEASE CONTROL		Filling procedures		
Temperature control	10 <b>A</b>	Animal	Animal identification		Container closure exam		66 O
Lighting	11 <sub>A</sub>	Antemo	rtem inspec. procedures	38 A	Interim container handling		67 O
Operations work space	12 A	Antemo	rtem dispositions	39 A	Post-processing handling		O 68
Inspector work space	13 A	Humane	Slaughter	40 A	Incubation proced	lures	O 69
Ventilation	14 A	Postmo	tem inspec. procedures	41 M	Process. defect a	ctions plant	70 O
Facilities approval	15 A	Postmo	tem dispositions	42 A	Processing contro	l inspection	71 O
Equipment approval	16 O	Condem	ned product control	43 A	5. COMPLIANCE/EC	ON. FRAUD CONTRO	X.
(b) CONDITION OF FACILITIES EQUIPMENT		Restrict	ed product control	44 A	Export product ide	entification	72 A
Over-product ceilings	17 A	Returne	d and rework product	45 A	Inspector verificat	ion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	•	74 A
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Samplin	g procedures	47 A	Inspection supervi	sion	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of security	y items	77 A
Antemortem facilities	22 A	Approva	al of chemicals, etc.	49 A	Shipment security	,	78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	on	79 A
Outside premises	24 A	4.	PROCESSED PRODUCT CONTROL		"Equal to" status	·	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim .	51 A	Imports		81 O
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A	НАССР		82 M
Personal hygiene practices	26 A	Ingredie	nts identification	53 A			
Sanitary dressing procedures	.27 _' A	Control	of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE   ESTABLISHMENT NO. AND NAME   4/10/2000   Est. 7 Maple Leaf Meats Incorporated		ted	CITY Brandon
	4/10/2000	Est. / Mapie Lear Meats incorpora		COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Dr. Richard A			ceptable/ review Unacceptable

- 29 Unclean trays were observed in the slaughter room. This deficiency was corrected immediately by an establishment employee.
- 30 Carcass heads were contacting the floor and an establishment employee was observed to contaminate carcasses with a saw in the suspect area on the kill floor. This was corrected immediately by the establishment supervisor.
- 30 An employee's boots were contacting carcasses at the final trim station in the slaughterhouse. This was corrected by the company supervisor.
- 41 One of the CFIA inspectors was observed not taking adequate care when incising the head lymph nodes. This was discussed and corrected by the CFIA.
- 76 The monthly supervisory reports had been done by the in-plant veterinarian. This procedure was discussed with CFIA officials.
- 82 There were no CCPs and critical limits in the establishment's HACCP programs. The establishment officials claimed that the prerequisite program required by CFIA covered all CCPs required by the Agency.

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		1/2000	ESTABLISHMENT NO. AND NAM		ntad	CITY Winnipeg	
FOREIGN PLANT REVIEW FORM	4/1	1/2000	Est. 35E J. M. Schneider Inc	zorpora	aleu	COUNTRY Canada	
NAME OF REVIEWER	NAM	E OF FORE	IGN OFFICIAL		EVALUATION		
Dr. Oto Urban	Dr. 1	Richard A	rsenault			ceptable/ review	cceptable
CODES (Give an appropriate code for each	review	item listed	below)				
A = Acceptable M = Margin	ally Ac	ceptable	U = Unacceptable	N	= Not Reviewed	O = Does not a	Alddr
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations		55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	quipment Sanitizing		Packaging materia	als	56 A
Water potability records	01 A	Product	handling and storage	30 M	Laboratory confirm	mation	57 A
Chlorination procedures	02 <b>A</b>	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 <b>A</b>	Product	transportation	32 A	Special label clain	ns	59 O
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGRA		Inspector monitor	ing	60 O
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipr	ment	62 O
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing record	ls 	63 O
Pest control program	08 A	Waste o	disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL	37 O	Filling procedures		65 O
Temperature control	10 A	Animal	Animal identification		Container closure exam		66 O
Lighting	11 <sub>A</sub>	Antemo	Antemortem inspec. procedures		Interim container handling		67 O
Operations work space	12 A	Antemo	rtem dispositions	39 O			68 O
Inspector work space	13 A	Humane	Slaughter	40 O	Incubation procedures		69 O
Ventilation	14 A	Postmo	rtem inspec. procedures	10	Process. defect a	ctions plant	70 O
Facilities approval	15 A	Postmo	rtem dispositions	42 O	Processing contro	l inspection	71 O
Equipment approval	16 O	Conden	nned product control	43 O	5. COMPLIANCE/EC	ON. FRAUD CONTRO	
(b) CONDITION OF FACILITIES EQUIPMENT	r	Restrict	ed product control	40	Export product ide	entification	72 A
Over-product ceilings	17 M	Returne	d and rework product	45 A	Inspector verificat	ion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 A
Product contact equipment	19 A	Residue	program compliance	46 O	Single standard		75 A
Other product areas (inside)	20 A	Samplin	g procedures	47 O	Inspection supervi	sion	76 A
Dry storage areas	21 M	Residue	reporting procedures	48 O	Control of security	/ items	77 A
Antemortem facilities	22 O	Approv	al of chemicals, etc.	49 A	Shipment security		78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	n	79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 A	Imports		81 O
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredie	ents identification	53 O			
Sanitary dressing procedures	27 O	Control	rol of restricted ingredients 54				

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	REVIEW DATE   ESTABLISHMENT NO. AND NAME   4/11/2000   Est. 35E J. M. Schneider Incorporated		, tad	CITY Winnipeg
FOREIGN PLANT REVIEW FORM (reverse)	4/11/2000	Est. 35E J. M. Schneider (heorpora		COUNTRY Canada
		NAME OF FOREIGN OFFICIAL Dr. Richard Arsenault		ceptable/ review Unacceptable

- 17 Non-dripping condensation over carcasses was observed in the cooler. This was corrected immediately by the establishment management.
- 21 General housekeeping in the box room needed improvement. The deficiency was scheduled for correction.
- 30 An employee's boots were contacting moving carcasses on the kill floor. This deficiency was corrected immediately by the establishment management.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	REVIEW DATE ESTABLISHMENT NO. AND NA				CITY Saskatoon	
FOREIGN PLANT REVIEW FORM	4/1	2/2000	Est. 69 Mitchell's Gourmet	Foods	Incorporated	COUNTRY Canada	
NAME OF REVIEWER Dr. Oto Urban		E OF FORE George Fu	IGN OFFICIAL Irych		EVALUATION  Acceptable Re-	ceptable/ Unac	ceptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			l below) U = Unacceptable	N	= Not Reviewed	O = Does not a	ipply
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations 55		
(a) BASIC ESTABLISHMENT FACILITIES		I Faciliament Conitizing		29 M	Packaging materi	als	56 A
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confir	mation	57 A
Chlorination procedures	02 <b>A</b>	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation	32 N	Special label clair	ns	59 A
Hand washing facilities	04 <b>A</b>	(d) Es	STABLISHMENT SANITATION PROGI	MAS	Inspector monito	ring	60 A
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	ules	61 A
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equip	ment	62 A
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing record	is	63 A
Pest control program	80 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 O
Temperature control	10 A	Animal	identification	37 A	Container closure exam		
Lighting	11 A	Antemo	rtem inspec. procedures	38 A	Interim container handling		
Operations work space	12 A	Antemo	rtem dispositions	39 A	Post-processing handling		
Inspector work space	13 A	Human	e Slaughter	40 A	Incubation procedures		
Ventilation	14 A	Postmo	rtem inspec. procedures	41A	Process. defect a	ctions plant	70 O
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing contro	ol inspection	71 O
Equipment approval	16 O	Conden	nned product control	43 A	5. COMPLIANCE/EC	ON. FRAUD CONTRO	
(b) CONDITION OF FACILITIES EQUIPMENT		Restrict	ed product control	44 A	Export product id	entification	72 A
Over-product ceilings	17 A	Returne	d and rework product	45 A	Inspector verifica	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificate	S	74 A
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Samplin	ng procedures	47 A	Inspection superv	ision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of securit	y items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security	1	78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	on	79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 A	Imports		81 O
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A			
Personal hygiene practices	26 M	Ingredie	ents identification	53 A			
Sanitary dressing procedures (	.27 A.	Control	of restricted ingredients	54 A			

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FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME		CITY Saskatoon	
	4/12/2000	Est. 69 Mitchell's Gourmet Foods	Incorporated	COUNTRY Canada	
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Dr. George Fu			ceptable/ review Unacceptable	

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- 26 An establishment employee was observed to pick up his gloves from the floor and handle carcasses with the gloves. This deficiency was corrected immediately by the establishment personnel.
- 26 An establishment employee cleaning the floor was observed to lean his broom against a table used for edible product. This was immediately corrected by the establishment supervisor.
- 29 The employee performing the sticking operation was observed to fail to sanitize his knife after each incision. This was immediately corrected by both the establishment officials and CFIA representatives.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVI	EW DATE	ESTABLISHMENT NO. AND	NAME			CITY Moose Jaw	
FOREIGN PLANT REVIEW FORM	4/1	3/2000	Est. 597 Western Canada	ian Be	ef Pa	ckers Incorporated	COUNTRY Canada	
NAME OF REVIEWER	NAM	E OF FORE	IGN OFFICIAL	<u> </u>		EVALUATION		
Dr. Oto Urban	Dr. 0	George Fu	rych			l C Acc	eptable/ eview	Unacceptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin			below) U = Unacceptable		N :	= Not Reviewed	O = Does	not apply
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	n i	28 M	Formulations		55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipmo	quipment Sanitizing		29 A	Packaging materia	als	56 A
Water potability records	01 A	Product	handling and storage		30 A	Laboratory confirm	mation	57 <b>A</b>
Chlorination procedures	02 <b>A</b>	Product	reconditioning		31 <b>A</b>	Label approvals		58 <b>A</b>
Back siphonage prevention	03 <b>A</b>	Product	transportation	3	32 N	Special label clain	าร	59 O
Hand washing facilities	04 <b>A</b>	(d) ES	TABLISHMENT SANITATION PRO	OGRAM		Inspector monitor	ing	60 O
Sanitizers	05 <b>A</b>	Effective	e maintenance program	3	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preoper	ational sanitation	3	34 A	Processing equipr	nent	62 O
Pestno evidence	07 <b>A</b>	Operation	onal sanitation	3	35 A	Processing record	s	63 O
Pest control program	08 A	Waste d	lisposal		36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL			Filling procedures		65 O
Temperature control	10 A	Animal i	dentification	3	37 A	Container closure exam		66 O
Lighting	11 A	Antemo	Antemortem inspec. procedures		38 A	Interim container handling		67 O
Operations work space	12 A	Antemo	rtem dispositions	3	39 A	Post-processing handling		68 O
Inspector work space	13 A	Humane	Slaughter	1	40 A	Incubation procedures		69 O
Ventilation	14 A	Postmo	tem inspec. procedures	s 4	II.	Process. defect ac	ctions pla	nt 70
Facilities approval	15 A	Postmo	tem dispositions		42 A	Processing contro	l inspecti	on 71 O
Equipment approval	16 O	Condem	ned product control	4	43 A	5. COMPLIANCE/EC	ON. FRAUD CO	
(b) CONDITION OF FACILITIES EQUIPMENT		Restrict	ed product control	1	A	Export product ide	entification	72 A
Over-product ceilings	17 A	Returne	d and rework product	1	45 A	Inspector verificat	ion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL			Export certificates	-	74 A
Product contact equipment	19 A	Residue	program compliance		A	Single standard		75 A
Other product areas (inside)	20 A	Samplin	g procedures		1.7 A	Inspection supervi	sion	76 A
Dry storage areas	21 A	Residue	reporting procedures	4	48 A	Control of security	, items	77 A
Antemortem facilities	22 A	Approva	of chemicals, etc.	1	49 A	Shipment security		78 A
Welfare facilities	23 A	Storage	and use of chemicals	5	50 A	Species verificatio	n	79 A
Outside premises	24 M	4.	PROCESSED PRODUCT CONTR	ROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boni	ng trim	5	51 O	Imports		81 O
Personal dress and habits	25 M	Boneles	s meat reinspection	5	52 O			
Personal hygiene practices	26 A	Ingredie	nts identification	5	3 O			
Sanitary dressing procedures	.27 . A	Control	of restricted ingredients	s s	54 O			

REVIEW DATE | ESTABLISHMENT NO. AND NAME

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME  Est. 597 Western Canadian Beef Page 1	CITY Moose Jaw COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Dr. George Fu		ceptable/ review Unacceptable

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- 24 A cat was observed in the ante-mortem area. The establishment supervisor promised to correct this deficiency.
- 25 An company employee picked up his helmet from the floor and failed to wash his hands before handling product.
- 28 The carcass splitting saw's hose was observed to contact carcasses in the slaughter house. This deficiency was immediately corrected by establishment supervisor.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		17/2000 Est. 93 Cargill Limited			E		CITY High River	
FOREIGN PLANT REVIEW FORM	4/1	7/2000	Est. 93 Cargin Limit	cu .			COUNTRY Canada	
NAME OF REVIEWER Dr. Oto Urban		of Fore	IGN OFFICIAL Irych			EVALUATION Acceptable Re-	ceptable/ review Unacc	eptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin	review ally Ac	w item listed below) Acceptable U = Unacceptable N =			Not Reviewed	O = Does not a	pply	
1. CONTAMINATION CONTROL		Cross c	ontamination preven	ition	28 M	Formulations 5		
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing		29 A	Packaging materials		
Water potability records	01 A	Product	handling and storag	je	30 A	Laboratory confir	mation	57 A
Chlorination procedures	02 <b>A</b>	Product	reconditioning		31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation		32 N	Special label clair	ns	59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION	N PROGRAM	8	Inspector monito	ring ·	60 O
Sanitizers	05 A	Effectiv	e maintenance progr	ram	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preope	ational sanitation		34 A	Processing equip	ment	62 O
Pestno evidence	07 A	Operati	onal sanitation		35 A	Processing record	is	63 63
Pest control program	08 A	Waste	disposal		36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL	L		Filling procedures	•	65 O
Temperature control	10 A	Animal	identification		37 A	Container closure exam		66 O
Lighting	11. A	Antemo	ortem inspec. proced	ures	38 A	Interim container handling		67 O
Operations work space	12 A	Antemo	ortem dispositions		39 A	Post-processing handling		68 O
Inspector work space	13 A	Human	e Slaughter		40 A	Incubation proced	dures	69 O
Ventilation	14 A	Postmo	rtem inspec. proced	ures	41 A	Process. defect a	ctions plant	70 O
Facilities approval	15 A	Postmo	rtem dispositions		42 A	Processing contro	ol - inspection	71 O
Equipment approval	16 O	Conder	nned product contro	1	43 A	5. COMPLIANCE/E	CON. FRAUD CONTRO	CL .
(b) CONDITION OF FACILITIES EQUIPMEN	T	Restric	ted product control		44 A	Export product identification		
Over-product ceilings	17 A	Return	ed and rework produ	ct	45 A	Inspector verifica	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTRO			Export certificate	s	74 A
Product contact equipment	19 A	Residu	program complianc	e	46 A	Single standard		75 A
Other product areas (inside)	20 <sub>A</sub>	Sampli	ng procedures		47 A	Inspection superv	rision	76 A
Dry storage areas	21 A	Residu	e reporting procedure	es	48 A	Control of securit	ty items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.		49 A	Shipment securit	У	78 A
Welfare facilities	23 A	Storage	e and use of chemica	als	50 A	Species verificati	on ·	79 <b>A</b>
Outside premises	24 A		I. PROCESSED PRODUCT C	ONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING	<u></u>	Pre-bo	ning trim		51 A	Imports		81 O
Personal dress and habits	25 A	Bonele	ss meat reinspection		52 A			
Personal hygiene practices	26 M	Ingredi	ents identification		53 A			
Sanitary dressing procedures	27 A	Contro	l of restricted ingred	ients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME  Est. 93 Cargill Limited	CITY High River COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Dr. George Fu		ceptable/ review Unacceptable

- 26 An establishment employee's protective coats were found on the boning table. This deficiency was immediately corrected by the establishment employee.
- 29 A plastic cover used for edible product was observed contacting the floor in the boning room. This was corrected by the establishment employee.
- 72 Several carcasses did not have visible marks of inspection. This was scheduled for correction by the establishment.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	EW DATE	ESTABLISHMENT NO. AND NAI	ME		CITY		
FOREIGN PLANT REVIEW FORM	4/1	8/2000	Est. 513 Britco Export Packet	ers Lin	nited	COUNTRY Canada		
NAME OF REVIEWER		AME OF FOREIGN OFFICIAL  or. George Furych			EVALUATION	ceptable/	————— ——	
Dr. Oto Urban  CODES (Give an appropriate code for each to	<b>1</b>		<u> </u>		X Acceptable Re-	review	Unaccep	ptable
A = Acceptable M = Margin			U = Unacceptable	N	= Not Reviewed	O = Doe	s not app	oly
1. CONTAMINATION CONTROL		Cross contamination prevention 2		28 A	Formulations		!	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 M	Packaging materials			56 A
Water potability records	01 A	Product	handling and storage	30 A	Laboratory Continuation			57 A
Chlorination procedures	02 <b>A</b>	Product	reconditioning	31 A	Label approvals			58 <b>A</b>
Back siphonage prevention	03 A	Product transportation						59 O
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGRA	M	Inspector monitoring			60 O
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing schedules			61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipment			62 O
Pestno evidence	07 A	Operational sanitation 35			Processing records			63 O
Pest control program	06 M	Waste disposal			Empty can inspection			64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures			65 O
Temperature control	10 A	Animal identification			Container closure exam  Interim container handling			66 O
Lighting	11 M	Antemortem inspec. procedures			Interim container handling			67 O
Operations work space	12 A	Antemortem dispositions			Post-processing handling			68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures			69 O
Ventilation	14 A	Postmo	tem inspec. procedures	41 A	Process. defect actions plant		olant 7	70 O
Facilities approval	15 A	Postmortem dispositions 4			Processing control inspection <sup>7</sup>			71 O
Equipment approval	16 O	Condemned product control 43 5. COMPLIANCE/ECON. FRAUD						
(b) CONDITION OF FACILITIES EQUIPMENT	•	Restricted product control		44 A	Export product identification		n 7	72 <b>A</b>
Over-product ceilings	17 M	Returne	Returned and rework product 45 Inspecto		Inspector verificat	Inspector verification		73 A
Over-product equipment	18 M		3. RESIDUE CONTROL		Export certificates	5	7	74 A
Product contact equipment	19 A	Residue program compliance			Single standard			75 A
Other product areas (inside)	20 M	•		47 A			7	76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items		7	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.			Shipment security			78 A
Welfare facilities	23 A	Storage and use of chemicals 50		50 A	Species verification			79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status		. 80	<b>A</b>
(c) PRODUCT PROTECTION & HANDLING		Pre-boni	ing trim	51 A	Imports		81	0
Personal dress and habits	25 M	Boneles	s meat reinspection	52 A				
Personal hygiene practices	26 A	Ingredie	nts identification	53 A				
Sanitary dressing procedures	.27 A	Control	of restricted ingredients	54 A			Ī	

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME		CITY Langley
	4/18/2000	Est. 513 Britco Export Packers Lin	nted	COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Dr. George Furych			ceptable/ review Unacceptable

- 8 The rodent control program needed improvement. Corrective actions were not adequately documented. This was promised to be corrected by the establishment officials.
- 11 The ante-mortem facilities did not have proper lighting. This deficiency was scheduled for corrective action.
- 17 Non-dripping condensation, some of which was over product, was observed in cooler #3, the cuttting room, the offal cooler, and the offal-packing room. Flaking paint was observed in the offal-packing room. These deficiencies were partly corrected immediately and partly scheduled for correction.
- 18 Rust on overhead equipment was observed in the coolers #1 and #3, and in the cutting room. This was scheduled for later correction.
- 20 Footprints were observed on the door in cooler #3. This deficiency was corrected immediately by the establishment officials.
- 25 An employee designated to work with edible product was observed to work with inedible product. This was corrected by the establishment officials.
- 29 The bung operator was observed to fail to sanitize his knife after each carcass. This was corrected by the establishment officials.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVI	EW DATE	ESTABLISHMENT NO. AND NAM	1E		CITY Vancouver	
INTERNATIONAL PROGRAMS  FOREIGN PLANT REVIEW FORM	4/19/2000		Est. 270 Fletcher's Fine Foods Lin		nited	COUNTRY Canada	
NAME OF REVIEWER	NAM	E OF FORE	IGN OFFICIAL		EVALUATION	<u> </u>	
Dr. Oto Urban	Dr.	Dr. George Furych				ceptable/ review Un	acceptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			below) U = Unacceptable	<del>,</del>	= Not Reviewed	O = Does not	
1. CONTAMINATION CONTROL		Cross contamination prevention 28 M		28 M	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 A	Packaging materials		
Water potability records .	01 A	Product	handling and storage	30 A	Laboratory confirmation		
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		
Back siphonage prevention	03 A	Product	transportation	32 N	Special label claims		
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGRA		Inspector monitoring		
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing schedules		
Establishments separation	06 A	Preoper	ational sanitation	34 M	Processing equipment		
Pestno evidence	07 M	Operation	onal sanitation	35 A	Processing record	ds	63 A
Pest control program	08 A	Waste disposal 3			Empty can inspection		
Pest control monitoring	eo A	2. DISEASE CONTROL			Filling procedures		
Temperature control	10 A	Animal identification			Container closure exam		
Lighting	11 <sub>A</sub>	Antemortem inspec. procedures			Interim container handling		
Operations work space	12 A	Antemortem dispositions			Post-processing handling		
Inspector work space	13 A	Humane Slaughter			Incubation procedures		
Ventilation	14 A	Postmortem inspec. procedures 40 Process. defect actions			ctions plant	70 O	
Facilities approval	15 A	Postmo	rtem dispositions	42 O			
Equipment approval	16 O	Condemned product control 43 5. COMPLIANCE/ECON. FRAUD CO			CON. FRAUD CONT		
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restricted product control 40 Export product id		lentification	72 A		
Over-product ceilings	17 M	Returne	d and rework product	45 A	Inspector verification		
Over-product equipment	18 A	3. RESIDUE CONTROL Export certificates			s	74 A	
Product contact equipment	19 A	Residue	program compliance	m compliance 46 Single standard			75 A
Other product areas (inside)	20 A				vision	76 A	
Dry storage areas	21 A	Residue reporting procedures 4			Control of security items		
Antemortem facilities	22 O	Approv	al of chemicals, etc.	49 A			
Welfare facilities	23 A				on	79 A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status		
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 A	Imports		81 O
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A			
Personal hygiene practices	26 M	Ingredie	ents identification	53 A			
Sanitary dressing procedures	27 O	Control	of restricted ingredients	54 A			
FSIS FORM 9520-2 (2/93) REPLACES FSIS	FORM 9	520-2 (11/90	, WHICH MAY BE USED UNTIL EXHAUSTED.		Designed on PerFOR	M PRO Software by Del	rina

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME  Est. 270 Fletcher's Fine Foods Lim	CITY Vancouver	
	4/19/2000	Est. 270 Fictorial S Fare Foods Eminted		COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Dr. George Furych			ceptable/ review Unacceptable

- 7 The rodent control program did not indicate findings and corrective actions. This deficiency was scheduled for correction.
- 17 There was non-dripping condensation, not located directly over product, in the stuffing room. This was corrected immediately by the establishment officials.
- 26 Gloves were stored on a rail and a protective coat was contacting the floor in the smokehouse. This was corrected immediately by the establishment employees.
- 28 An establishment employee was observed to pick up a ham from the floor, did not wash his hands, and handled edible product. This was corrected by the establishment officials.
- 34 The pre-operational sanitation records indicated what needed to be done rather than that the deficiencies were corrected. This was scheduled for correction by the establishment officials.

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